Mineral & tonic water

Bottles	4.80
Sinalco Cola 33 cl	
Sinalco Cola Zero 33 cl	
Rivella Red 33 cl	
Rivella Blue 33 cl	
Apple spritzer 33 cl	
Elmer Citro 33 cl	
Sinalco Original 33 cl	
By the glass	
Homemade iced tea 3 dl	5.50
Syrup with still or sparkling water 3 dl	3.50
Gents / Fever-Tree	4.80
Swiss Roots tonic water 20 cl	
Swiss Roots bitter lemon 20 cl	
African Roots ginger ale 20 cl	
Fever-Tree tonic 20 cl	
Juices	
Orange juice, apple juice	
20 cl	3.80
30 cl	4.50
Tomato juice 20 cl	4.50

Guest survey

Your feedback helps us continually improve the Grimselwelt.

Grimsel water

Still	
3 dl	1.20
5 dl	2.00
1 l	4.00
Sparkling	
3 dl	1.65
5 dl	2.75
1 l	5.50

Coffee & milk drinks

Café crème, espresso, ristretto	4.80
Double espresso	5.50
Café au lait	5.50
Cappuccino / latte macchiato	5.50
Coffee with whipped cream	6.00
Hot chocolate / Ovomaltine	5.00
Hot chocolate / Ovomaltine with whipped cream	6.00
Coffee «Fertig» / «Lutz»	7.00
Coffee «Grimsel»	9.50

Länggass tea from Bern

Assam Halmari – India	4.80
Earl Grey	
Berner Rosen	
Rooibos Bourbon	
Sencha Yamato – Japan	
Ginger Lemon	
Verveine	
Menthe du Maroc	
Edelweiss	

Beer & cider

Draught beer	
Rugenbräu Spezial / Panaché on draught	
20 cl	3.80
30 cl	4.80
50 cl	6.80
Bottled beer	
Rugenbräu Alpenperle 33 cl	4.80
Rugenbräu Lager 50 cl	6.80
Grimsel Amber 33 cl	5.80
Rugenbräu alcohol-free 33 cl	4.80
Erdinger wheat beer 50 cl	7.80
Erdinger alcohol-free 33 cl	5.80
Cider	
Ramseier Suure Most 50 cl	5.80
Ramseier Suure Most alcohol-free 50 cl	5.80

HANDECK
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Afternoon menu

Aperitifs

White wines by the glass	
Merlot Bianco «Lansilo» – Cantina Cavaliere – Ticino	9.50/dl
Petite Arvine du Valais AOC – Cordonier & Lamon	10.00/dl
Sauvignon Blanc – Johannes Louis – Bern	9.50/dl
Sancerre Blanc AC – Domaine La Barbotaine – France	13.00/dl
Swiss Historic Hotels – Pinot Gris, Nobling, Chardonnay	11.00/dl
Rosé wine by the glass	
Miraflors Rosé – Domaine Lafage, Côtes Calanes	9.50/dl
Red wines by the glass	
Pinot Noir – Johannes Louis – Twann	9.00/dl
Humagne Rouge du Valais AOC – Cordonier & Lamon – Valais	9.50/dl
Duas Quintas, Douro Classico Tinto – Portugal	11.50/dl
Barbera d'Alba – Demrie – Piedmont	9.50/dl
Dama de Toro Barrica – Bodeja Fariña – Spain	8.50/dl
Finca Terrarazo Vino de Mesa Tinto – Spain	13.50/dl
Swiss Historic Hotels – Pinot Noir, Cabernet Dorsa, Divico	11.50/dl
Aperitif	
Prosecco Treviso	9.00
Louis Roederer Brut	19.00
Hugo 2 dl	11.00
Aperol Spritz 2 dl	11.00
House aperitif (Ramazzotti Rosato, prosecco, basil)	15.00
Mojito with a twist (cane sugar, lime, passion fruit, rum, ginger ale)	15.00
Alcohol-free Hugo (elderflower syrup, Rimuss, mineral water, lime, mint)	7.00
Alcohol-free Ipanema (cane sugar, lime, passion fruit, ginger ale)	7.00

Field, forest & meadow cuisine...

... This is how our head chef, Roman Crkon, describes his cuisine: herbs from the garden just behind the hotel, regional produce and a focus on the essentials.

Enjoy your meal!

Gault&Millau

Tarte flambée

Tarte flambée «Classic» 22.00
Crème fraîche / Haslital bacon / onions
Haslital Alpine cheese / house seasoning

Tarte flambée «Handeck» 22.00
Crème fraîche / dried tomatoes / button mushrooms
Haslital Alpine cheese / house seasoning

Handeck lunch classics

11.30 am–1.30 pm

Saffron risotto & homemade Handeck falafel 29.00
Mushroom duxelles / chestnuts / curry-pickled courgette
Baby spinach / garlic confit / Ramato cherry tomatoes

House-marinated venison stew «Handeck» 38.00
Chestnuts / lingonberries / red cabbage / zopf croutons
Pearl onions / homemade butter spätzle

Handeck Wiener schnitzel – Swiss veal 49.00
Thinly pounded / lingonberries / French fries

Handeck burger

Swiss beef 32.00
Brioche bun / cheddar / red cabbage slaw / BBQ aioli
Shredded iceberg lettuce / port-wine shallot confit
French fries with garlic mayonnaise

The best veggie burger for miles around 32.00
Brioche bun / cheddar / red cabbage slaw / BBQ aioli
Shredded iceberg lettuce / port-wine shallot confit
French fries with garlic mayonnaise

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Salads & cold dishes

Small hand-picked leaf salad 11.00
Italian dressing / herbs / grissini

Handeck salad 18.00
Crisp salad leaves / spiced nuts & seeds / cucumber / cherry tomatoes / button mushrooms & pickled cauliflower / grissini
Guttannen Säumer cheese dressing

Handeck aperitif platter 31.00
Mutschli and shaved cheese from the Haslital
House sausage / dry-cured bacon from Alpine pork
Curry-pickled courgette
Butter / bread from a master baker in Meiringen

Handeck menu

Hand-picked leaf salad
Italian dressing / herbs / grissini

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Handeck stunggis – pot-au-feu
Bernese Oberland pork ragout / root vegetables & potatoes
Vegetable broth

or

Vegetarian stunggis – pot-au-feu
Essence of Seeland root vegetables and wild mushrooms
Potatoes / meadow-herb quark pizokel / vegetable broth

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25.00

Warm dishes

Creamy pumpkin and coconut soup 14.00
Pumpkin seed oil / roasted hazelnuts / onion confit

Handeck chef's pasta 28.00
Penne / Datterini tomatoes / Guttannen honey / garlic
peperoncini / capers / anchovies / parsley

Snacks

Homemade Handeck fruit tart of the day 7.50
With whipped cream + 1.50

Nut-filled yeast croissant 6.00

Handeck ciabatta 12.00
Ham, salami or cheese
Garlic mayonnaise / pickled cucumber / onion confit
Crisp lettuce / onion crunch

Children

Children's pumpkin or tomato soup 8.00

Children's pasta 12.00
Tomato sauce & grated cheese

Children's chicken skewer 15.00
Vegetables of the day / gnocchi with tomato sauce

Breaded Alpine pork schnitzel 16.00
Vegetables of the day / French fries / garlic mayonnaise

Desserts

Coupe Nesselrode 15.00
Vermicelles / Alpine cream / Meiringen meringue
vanilla ice cream / caramel sauce

Coupe Denmark 15.00
Vanilla ice cream / chocolate sauce / whipped cream

Handeck iced coffee 15.00
Mocha ice cream / chilled coffee with milk / whipped cream
Chocolate crumble

Ice cream
Vanilla / chocolate / caramel / mocha / strawberry
Sorbets
Lemon / mango and passion fruit / raspberry
Per scoop 4.50
With whipped cream + 1.50